

## **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

1. (Currently amended) A method of dispensing a frozen aerated food product comprising  
filling a container with a frozen aerated food product,  
transporting the container from the site of filling to a site at which the frozen aerated food product is to be dispensed,  
locating the container in a dispensing apparatus, and  
discharging food product in the container through an outlet of the container,  
~~characterised in that~~ wherein the container has at least two compartments (A) and (B), said compartments being ~~gastightly~~ gastightly separated from each other by an at least partially movable wall, compartment (A) containing a propellant and compartment (B) containing the food product, compartment (B) being provided with a valve.
2. (currently amended) A method according to claim 1 characterised in that the filling of the container takes place by introducing the propellant into compartment (A), up to where a gauge pressure of between 1 bar and 10 bar is reached, then the food product is introduced into compartment (B) until a gauge pressure of between 5 bar and 12 bar, ~~preferably above 8 bar~~, is reached.
3. (Currently amended) A method according to claim 1 wherein ~~wherein~~ the food product is an ice cream product containing freezing point depressants in an

amount of between 20% and 40% w/w, ~~preferably above 25%,~~ and between 0% and 15% fat, ~~preferably between 2% and 12%,~~ the freezing point depressants having a number average molecular weight  $\langle M \rangle_n$  following the following condition:

$$\langle M \rangle_n \leq -8 \text{ FAT} + 330$$

Wherein FAT is the fat level in percent by weight of the product.

4. (currently amended) Method according to claim 3 wherein the freezing point depressants are made at least a level of 98% (w/w) of mono, di and oligosaccharides.
5. (New) The method according to claim 1 wherein the dispensing apparatus is equipped with a thermal insulator which surrounds each ice cream container and which maintains product temperature below  $-15^{\circ}\text{C}$  for up to 8 hours.
6. (New) The method according to claim 1 wherein the dispensing apparatus is equipped with an insulated casing and the ice cream containers are partially covered by a generally cylindrical casing made of eutectic plates.
7. (New) The method according to claim 6 wherein the casing is made of insulating foam.
8. (New) The method according to claim 6 wherein the casing comprises insulating foam panels.

9. (New) The method according to claim 1 wherein the dispensing apparatus is designed to releasably hold one or more containers vertically inverted, i.e., with the valve at the bottom.
10. (New) The method according to claim 1 wherein the dispensing apparatus is equipped with a storage cabinet adapted to contain additional filled containers.
11. (New) The method according to claim 2 wherein the food product is introduced into compartment (B) until a gauge pressure of between 5 and 12 bar and above 8 bar is reached.
12. (New) The method according to claim 3 wherein the food product is an ice cream product containing freezing point depressants in an amount of between 20% and 40% and above 25% w/w.
13. (New) The method according to claim 3 wherein the ice cream product contains between 2% and 12% fat.